

STARTERS

MIXED PITTED OLIVES (VE/GF) £5.50

SOURDOUGH BREAD £6.00

Extra Virgin Olive Oil | Modena Vinegar Glaze

PADRON PEPPERS £8

Sea Salt | Garlic Mayo

TZATZIKI £8

Greek Yoghurt | Garlic | Cucumber | Dill

GAMBAS PIL-PIL £12.25

King Prawns | Garlic | Chilli | Paprika Oil

CIDER-BRAISED CHORIZO £11

Garlic | Paprika | Cider

BURRATA & IOW TOMATO SALAD £12.95

Fresh Basil | Extra Virgin Olive Oil | Sea Salt | Borage Blossoms

SUN DRIED TOMATO & CHORIZO

ARANCINI £9.75

Arabbiata Sauce | Rocket | Parmesan

IOW CRAB GRATIN £13.50

Toasted Sourdough Bread | Mixed Leaf

SIDES

Parmesan & Rosemary Salt Fries £5.75

Skyn on Fries £4.75

Tender stem Broccoli | Almond Flakes £6.50

Mixed Leaves Salad | Parmesan | Vinaigrette £6.75

Greek Salad (to share) £13.50

**KIDS MENU
AVAILABLE**

MAIN COURSES

FILLET OF SEABASS (GF) £28

Tenderstem Broccoli | Sauce Vierge | Cherry Tomatoes | Tarragon | Fresh Coriander.

WAGYU BEEF CHEESEBURGER £19.75

Beef Pate | American Style Cheese | Tomato | Gherkins | Red Onion | Skinny Fries

ADD BACON OR FRIED EGG £1.00

KLEFTICO £29

Lamb Shank | Potatoes | Carrots | Feta | Garlic | Oregano

CHICKEN SKEWERS £23.75

Tomato & Red Onion Salad | Tzatziki | Skinny Fries
ADD PITTA BREAD £1

PORK TENDERLOIN SKEWERS £24.50

Greek Salad | Tzatziki | Oregano Skinny Fries
ADD PITTA BREAD £1

TEMPURA COURGETTE £18

Lemon & Mint Orzo | Toasted Pine Nuts | Lemon & Tahini Dressing

PIZZA

MARGHERITA £15

Tomato & Mozzarella Base | Fresh Basil

ADD ANY TWO £1:

MUSHROOMS/RED ONIONS/OLIVES/RED PEPPERS

PEPPERONI £17.00

Tomato & Mozzarella Base | Pepperoni

ADD CHILLIES IF YOU LIKE IT HOT £0.50

**PROSCIUTTO COTTO & MOZZARELLA
£17.15**

Pesto | Rocket

GYROS-STYLE PIZZA (FOLDED) £20

Marinated Chicken | Fresh Tomato | Red Onion | Tzatziki

Please speak with our staff before placing your order if you have any allergies or dietary requirements.

Our food is prepared in environments where cross-contamination may happen.

The menu may not include all ingredients

(V)= Vegetarian (Ve) = Vegan (GF) = Gluten Free

DESSERTS

AFFOGATO £7.00

Double Espresso | Vanilla Ice Cream | Biscoff Crumbs

ADD FRANGELICO £3.50

CRÈME BRULÉ £7.75

Shortbread

LEMON PANNA COTTA TART £8.25

Powdered Sugar

CHOCOLATE FUDGE BROWNIE £8.50

Vanilla Ice Cream | Dried Raspberries

ICE CREAM & SORBET £5.50

Choose Any Two: Vanilla | Mint Choc | Strawberry | Blood Orange Sorbet

VANILLA ESPRESSO MARTINI - £12.00

Kahlua | Vodka | Fresh Espresso | Vanilla Syrup.

WISE & KROHN LBV PORT - £7.50 (50ML)

This exquisite port offers a delightful mix of aromas, including citrus, elderflower, linden blossom, and fresh tropical fruit. On the palate, it reveals an elegant balance of minerality and acidity.

FERNANDO DE CASTILLA CLASSIC PEDRO XIMÉNEZ, SHERRY - £6.50 (50ML)

This rich, dark mahogany sherry presents a captivating bouquet of intense dried fruits such as raisins, prunes, and dates, enhanced by warm brown spices like nutmeg and cloves.

LACRIMA LUI OVIDIU, FORTIFIED ROSÉ WINE - £7.50 (50ML)

MURFATLAR | ROMANIA – 16% VOL

Experience the only fortified wine from Romania, aged for five years.

A blend of Pinot Noir, Fetească Neagră, Cabernet Sauvignon, and Merlot.

This wine is velvety, sweet, and well-balanced, showcasing high acidity, oak, and vanilla notes, culminating in a long, elegant finish.

HÉTSZÖLÖ TOKAJI LATE HARVEST - £6.50 (50ML)

TOKAJ | HUNGARY – 11.5% VOL

Smooth and elegant on the palate, it boasts crisp mineral acidity that enhances its creamy texture, reflecting the refined character of the Tokaj-Hétszölő domaine and its unique terroir.

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